



Autumn Menu 2024

Brioche Parker rolls, truffle butter

Mitchell Harris 'Sabre', Chardonnay Pinot Meunier Pinot Noir

Scallop crudo, fennel, orange

Pork, apple, celeriac

Bombolini, Meredith goats cheese, truffle honey

David Morgan 'Quiet Wine' Chardonnay

Pumpkin, chicken boudin, bone marrow, hazelnut

Spanner crab, saffron spaghetti, chilli, tomato

Mitchell Harris, Pinot Meunier/ Sangiovese Rosé

Waubra beef, cabbage, pithivier, potato, Bearnaise

Bended Knee Pinot Noir

Chocolate, pear, oat, meringue

N.V Lethbridge 'Elixir' Riesling Gewurtztraminer - Victorian Alps

Wine Pairing \$75

Chef Liam Donnes